

THE  
**RISE**  
RESTAURANT  
TERRACE & BAR

**CHAMPAGNE & SPARKLING**

		125ML	BOTTLE
JACQUES BONCOEUR, BRUT	France	13.5	65
JACQUES BONCOEUR ROSE, BRUT	France	15.5	85
MOET & CHANDON IMPERIAL, BRUT	Reims	15	85
MOET & CHANDON IMPERIAL, ROSE, BRUT	Reims		95
TAITTINGER, BRUT	Reims	16	90
TAITTINGER ROSE, BRUT	Reims	18.5	100
PROSECCO BRUT TERRE DI SANT'ALBERTO	Italy	9	40
PROSECCO BRUT TERRE DI SANT'ALBERTO, ROSE	Italy	9.5	45

**WHITE**

		175ML	250ML	BOTTLE
<b>ROBERT OATLEY</b> , Helmsman Pinot Grigio		9	12.5	36
<i>Central Valley, Australia</i>				
<b>ORIGEN GRAN RESERVA</b> , Chardonnay		10	13.5	37
<i>Central Valley, Chile</i>				
<b>DEFESA</b> , Branco Esporao		10.5	14.5	39
<i>Alentejo, Portugal</i>				
<b>CASTELLO BANFI, FUMAIO</b> , Sauvignon Blanc, Chardonnay		11	15	40
<i>Tuscany, Italy</i>				
<b>ESK VALLEY</b> Sauvignon Blanc		12	16.5	44
<i>Marlborough, New Zealand</i>				
<b>ROBERT OATLEY</b> , Signature Riesling		13	17.5	46
<i>Central Valley, Australia</i>				

**ROSE**

		175ML	250ML	BOTTLE
<b>FIGUIERE MEDITERRANEE ROSE</b> , Grenache, Syrah, Cinsault		9	12.5	36
<i>Cotes de Provence, France</i>				

**RED**

		175ML	250ML	BOTTLE
<b>LITTLE RASCAL</b> , Shiraz		9	12.5	36
<i>Victoria, Australia</i>				
<b>ORIGEN GRAN RESERVA</b> , Merlot		10	13.5	37
<i>Central Valley, Chile</i>				
<b>CASTELLO BANFI, COLLEPINO</b> , Merlot, Sangiovese		10.5	14.5	39
<i>Tuscany, Italy</i>				
<b>DEFESA</b> , Tinto Esporao		11	15	40
<i>Alentejo, Portugal</i>				
<b>ZUCCARDI</b> , Los Olivos, Malbec		12	16.5	44
<i>Mendoza, Argentina</i>				
<b>DOMAINE DE VALMOISSINE</b> , Pinot Noir, Louis Latour		13	17.5	46
<i>France</i>				

Some of our menu items may contain allergens and traces thereof. Please speak to a team member for further information in relation to any allergies or special dietary requirements you may have.

V-Vegetarian; Ve-Vegan; GF-Gluten Free; A-Contains Alcohol; AM-Amendable; G-Contains Gluten;  
N-Contains Nuts; D-Contains Dairy; E-Contains Egg

A discretionary service charge of 12.5% will be added to the total bill.

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## DRAUGHT BEER

		HALF	PINT
AMSTEL	4.1%	3	5.95
MORETTI	4.6%	4	6.95

## BOTTLED BEER

			330ML
BREWDOG, PUNK IPA	5.6%		6.5
BREWDOG, PUNK IPA	0.0%		5
CORONA	4.6%		5.5
HEINEKEN	5.0%		5.5
HEINEKEN	0.0%		4.5
PERONI <i>Gluten Free</i>	5.1%		6

## LOCAL BEER

			500ML
GUZZLER, <i>Light gold coloured beer with dominant hop flavours</i>	3.6%		7.25
YORKSHIRE TERRIER, <i>Single hop premium ale</i>	4.2%		7.25
MINSTER ALE, <i>Golden ale with good malt character</i>	4.2%		7.25
BLACK SHEEP ALE, <i>Full flavoured premium bitter</i>	4.4%		7.25

## CIDER

			500ML
ORCHARD PIG, REVELLER	4.5%		7.25
OLD MOUT, ASSORTED FLAVOURS	4.0%		6.5
OLD MOUT, SUMMER BERRIES	0.0%		5

## SOFT DRINKS

COCA COLA		3
DIET COCA COLA		3
FEVER TREE Ginger Ale · Lemonade · Lemon Tonic · Elderflower Tonic · Mediterranean Tonic		3
FENTIMANS Rose Lemonade · Dandelion & Burdock · Ginger Beer · Orange & Mandarin		4
HILDON, Natural Still Water		4.5
HILDON, Natural Sparkling Water		4.5

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